

## Single hop mosaic

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **68**
- SRM **5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.75 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **18.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.5 kg (90.9%)	85 %	7
Grain	Weyermann - Carapils	0.45 kg (9.1%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	30 g	60 min	10 %
Boil	Mosaic	45 g	15 min	10 %
Boil	Mosaic	30 g	5 min	10 %
Whirlpool	Mosaic	30 g	5 min	10 %
Dry Hop	Mosaic	45 g	4 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	16.5 g	Safale